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Lemon or Cream?...

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NO. 4

Lemon or Cream? . . .

By Ida M. Shilling

THE story is told that more than 250 years ago a dreamy-eyed Dutchman living in China made a discovery. He found that by adding a little hot water to a curious leaf, he had a most interesting drink. He went to England, taking the leaf with him, but the English would have nothing to do with him and his queer hot drink.

However, this man from Holland was not discouraged. He experimented with his drink by adding sugar and cloves, and finally placed the little green leaves in neat packages. England became curious. The story spread that this drink from China contained drugs. And promptly everyone began tasting it.

Almost overnight this man and the new kind of drink became the idol of fashionable society. Great quantities of the little green leaves were imported. Nobility adopted the fad. Soon everybody in England was drinking tea.

It was not long before a clever hostess conceived the idea of afternoon tea, and soon all fashionable hostesses were serving tea to their guests in the afternoon. Thus evolved the custom of afternoon tea, which has survived, and is now an established English institution! This form of entertainment has now been adopted by the American hostess. It is one of the most successful as well as one of the most satisfactory types of afternoon party, as much can be done for little expenditure of money. It doesn't need cost much to have someone come to your home for an hour or so of pleasant con-

versation when there is a genuine desire on your part to make that person have a good time. But, you say—there is the food that must be served! The food is simply a means to an end. It need not be elaborate nor should it be too abundant. A hot cup of tea with a sandwich or wafer is almost always sufficient to loosen the tongue of any woman, provided there is a kindly and hospitable atmosphere about her.

THE 5 o'clock tea, as it is called in England, is the meal that is served about 5 o'clock between lunch and a late dinner at 8:00 p. m. This is much like any other lunch, only very informal. The mother or wife of the home sits behind

itself. It is a lovely homey custom to sit about the room or around the fireplace for a short time.

A custom some women have in America, as well as elsewhere, when callers arrive around 4:00 o'clock or later, is to bring in the tea wagon or place the tea service on a small table in order to serve them some tea. It is quite simple to have little cakes on hand or wafers that could be heated before serving. A few nuts might be added if desired. The callers leave, feeling much refreshed in body and soul. It is not much expense to serve such a tea. More food would not be welcome, for no one wishes to dull the appetite for his next meal, which in America comes too soon.

An informal tea party may be got up on the spur of the moment. Suppose an unexpected guest comes to see you and you wish to have your friends meet her. You might invite them by calling them over the telephone the day before or even the morning of the same day. A very informal tea of this type is much enjoyed by all.

As to the food—dainty sandwiches with nuts and candies beside the tea itself, would be sufficient. The table used would depend upon the size of the

party. If a number of friends are asked in, then the dining room table might be used. A friend of the hostess could be asked to pour tea. The guests could go to the table for the tea and then help themselves to anything else they wish that is there. There is a delightfully informal method of entertaining when the guests



Iowa State Girls Entertain at Tea

the tea urn in the living room, while members of the family go to her to be served a cup of tea. Each one will help himself to a muffin or cinnamon toast and jam or jelly as he likes. This meal rarely consists of anything more than a hot bread of some kind with butter and jam and some cookies, besides the tea

feel that they need not stay in the dining room to drink their tea, but can go back to the living room to visit with one another. Whether or not this could be done will depend somewhat upon the number of friends there at the time.

A more formal afternoon party might be given than any that has yet been described. This requires more careful planning and more work on the part of the hostess. Written invitations are sent to the chosen guests at least a week before the party is scheduled. The invitations usually read:

Mrs. John Jacob Smith
Tea
Sunny Dale Farm
Jefferson Highway
Friday, March Sixth
from four o'clock to
half after five

If more than twenty guests are asked, the dining room table is used and two assistants or deputy hostesses—friends of the hostess—pour the beverage, one at each end of the table. The guests go to the table for the tea or coffee or chocolate, whatever is served, then help themselves to the rest of the food. They may seat themselves or stand about in groups in the dining room. This will depend upon whether or not chairs have been provided by the hostess.

FOR a very large formal tea or reception, engraved invitations are sent to all the friends and acquaintances of the hostess. For this form of party the dining room table, pulled out to its fullest length, is set as a buffet. The food with dishes and silver, may be on this table. Deputy hostesses pour the tea. Waiters or waitresses pass the tea or chocolate to the guests. If there is anything besides an assortment of hot breads or sandwiches and little cakes other than the beverage, the tea ceases to be a tea.

The "High Tea" is a favorite form of entertainment when you wish to entertain 15 or 20 guests without the trouble and expense of a dinner. Little tables are set for four guests each. A menu for "high tea" may be fried chicken, a salad, hot muffins with jelly or jam, rolls and butter. No dessert is served.

The atmosphere of hospitality is something that one cannot define—it is so intangible. Yet there is nothing more actually felt if it is present, or missed if it is not there. There are certain homes that seem to radiate warmth and good cheer, like an open wood fire. There are others that chill one to the bone, even though the furnishings may be more beautiful. Some people have the gift of hospitality; others seem to petrify at the approach of every guest. Some people are so afraid of making a

social blunder that they and their guests are miserable during a party. One of the best rules that will help us to overcome timidity or a lack of certainty as to the correct thing to do, is the Golden Rule, "Do unto others as we would have others do unto us." When followed wholeheartedly, this will turn the most timid or the most self-conscious individual into a very unselfish and genial hostess. Guests and hostess alike need to adopt this rule to become the best social beings. At a large tea everyone does not meet everyone else. This is the duty of the parlor or assistant hostesses, friends whom the hostess has asked to help her. Even then you might be overlooked. It is important that you go up to people and introduce yourself by giving your own name first. For instance, say, "I am Mrs. Jones," and they will give their names in return. Forget yourself and think of how much pleasure you may give someone else who is no doubt more timid than you.

At a tea where many guests assemble, how should the hostess and her assistants avoid too great a crowd at one time? It takes skill and a genuine concerted plan to keep the guests moving to the dining room, where they are served, and after they have finished their refreshments to get them to leave, so others may be served. To speed the parting guests tactfully is a greater test of the gracious hostess than it is to welcome the incoming one. The hostess should remain near the door and should leave the introduction of guests to each other and the ushering into the dining room to the parlor hostess. The hostess at all times should be where she can be found by the incoming and outgoing guests.

THERE are several ways in which a table may be set for tea. The way it is set will depend upon the type of tea given, the kind of table used, and the equipment the hostess has to use; whether the dining room table is used or a small gate-leg table, or the tea wagon, will be decided when the type of party is determined. Or you may need to allow your equipment to decide for you. After the table is selected, its location is determined. The color scheme carefully worked out in detail adds very much to the beauty of the table and incidentally to the pleasure of your guests. Your tea service, whether brass, silver or earthenware, will help you to decide your color scheme.

The samovar is used quite frequently now. The samovar is Russian and made

of brass. This can be purchased at most any brass shop, and they range from \$15 to \$35 in price. This, when used, will call for a different color scheme from the silver tea set. Brass candlesticks, coarse yellow or gold or some contrasting color of flowers would be appropriate. Linen, creamy in color and coarser in the texture like the so-called Italian sets. Where to place the flowers becomes quite a problem. These should be in a container high and large enough to cause the bouquet to balance the samovar at the other end of the table. The candlesticks should contain candles of the proper height and should be so placed on the table that they may do their share in making a beautiful, well proportioned picture.

WHEN fully set, the table should be very attractive, very harmonious in color, in arrangement, and line. Although the samovar is of Russian origin, tea other than Russian may be served. A concentrated tea is made and placed in the little tea pot that accompanies the samovar. The pot is kept hot by placing over the chimney of the samovar. The samovar is filled with hot water only and kept hot by a small charcoal fire. Boiling of tea will spoil it. Tea must be brewed. A little of the concentrated tea is poured in the cup, then the cup is filled with hot water and served. There is, however, a recipe in some of the cook books called Russian Tea. The recipe for it is as follows:

$\frac{3}{4}$ tea infusion

$\frac{1}{4}$ lemon and sweetened to taste.

Place plenty of the tea leaves in a cheesecloth bag. Put the bag in boiling water and keep it there until the tea is very strong. Remember that tea must not be boiled in a samovar or in anything else. Only hot water is ever to be placed in the samovar. Green tea or black tea or a mixture of the two may be used. Jasmine Tea, which has within it some of the dried Jasmine flowers, imparts a delightful fragrance to the tea. When serving the tea, fill the cups three-fourths full. One must remember that the empty cup is cold and a tablespoonful of the tea is not sufficient to heat it.

When a silver tea service is used, greater latitude is allowed in the choice of linen and flowers and candlesticks. Crystal or silver candlesticks and flower bowl, linen, white in color, and flowers that may be a variety of colors and textures. Of course, in this case a color scheme must be planned and everything used as carefully selected for their appropriateness as was done in case of the samovar.

Color may be added to the tea table by using the new colored cubes of sugar to har-

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A Shopping We Will Go

(Continued from page 4)

France during the Second Empire. The influence of the picturesque fashions of this period can be noticed in the sloping shoulder lines, wide sleeves and flat higher-to-the-throat neck lines of the new dresses.

Here's a tip. Have at least one or more lightweight wool dresses in your fall wardrobe. Simple tailored wools hold the center of the stage for early fall. One black crepey-looking wool has for its only trimming a collar of large black and white beads.

Such a sweet little dress! The window is filled with children's things. One diminutive frock for the tiny miss is of white voile embroidered with berries done in navy blue and red cross stitch. Tucked shoulder frills simulate brief sleeves. This little dress hangs straight from the shoulder.

What little boy or girl would dislike to take a bath when there are pink rubber elephants and red dogs and green frogs that float on the water? These animals are filled with air to make them soft and keep them floating.

Children love to have their stories go about with them, not only in their minds but in their accouterments as well. Someone very bright has thought of the idea of providing children handkerchiefs with pictured stories printed on them. There is Krazy-Kat—a whole series of his wiles and vagaries. There is Alice in Wonderland and there is a clown going through his funny pranks.

I wandered on and found myself stopping to glance in a window at a tempting array of sweets. I did feel hungry, and I'd had enough of window shopping for one day. I still had my nickle and two pennies and a dime. I'll have a lemon ice—that's cooling. Now, let's see, how can I fix over my dresses to fit the Empress Eugenie mode? There's that black wool ensemble . . .

Lemon or Cream?

(Continued from page 2)

monize with your color scheme. This sugar would be more attractive if put in an open silver, pewter or glass dish, instead of the usual sugar bowl. Lemon or orange slices, or both, arranged attractively on little crystal or silver plates, should be served for all tea except Russian, which has the lemon already incorporated. Cream is not usually served at an afternoon tea. A tea service placed at each end of the dining table presided over by a deputy hostess makes a very attractive service.

The flowers are placed in the center with the candles arranged to best advantage.

tage. Dishes, silver and food must be so placed that proper balance may be observed.

If you wish your guests to sit while drinking their tea, then furnish napkins. The napkins are small and not of dinner size, and should be linen and not paper. If the tea is given on the porch or in the garden and the guests sit anywhere they wish, the entire paper table-covers with napkins may be used. There are lovely colored paper and linen covers available, too, nowadays, but beware of overdoing! Everything you use should not be in color.

Here Are the Answers

16. The dough used in making cream puffs and eclairs.
17. Appetizers, served at the beginning of a meal.
18. Because it was baked on a hoe over the hot coals.
19. Philadelphia.
20. Denmark.
21. Bloaters.
22. An herb, used for seasoning.
23. One devoted to dainty and luxurious enjoyments, especially of the table.
24. Yorkshire pudding.
25. Hollywood.
26. A Scotch pudding made of oatmeal, heart, liver and lungs of a sheep or calf, and boiled in the stomach of the animal.
27. Peppers with meat.
28. In and near New Orleans.
29. A toasted biscuit of Germany. Translated it means twice baked.
30. Frankfurters.

What Shall I Wear?

(Continued from page 4)

Here too, one may wear earrings, necklaces and bracelets, discreetly planned. A little jewelry, well chosen, enhances the costume, but too much is abominable.

A love for jewelry may get the best of good taste at times. Cheap and bizarre effects in necklaces will quickly ruin the beauty of an otherwise lovely costume. It is something which jumps at the innocent bystander. Things which are striking or different should be used sparingly. Such is particularly true of earrings. Few women can "get away" with large or conspicuous earrings, so it is best to forbear and leave them for the unusual, vivid personalities.

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